

Pizza is Bilotti's trademark

By ALICE PAULSEN

Of the Press-Gazette

An occasional escape to the glitter and bustle of Las Vegas, New York, Atlanta or Chicago "makes it all worth it," says Ronald "Duds" Bilotti.

"We went to Acapulco once for a week, 10 days and I almost died. It was too quiet."

After a visit to the big city, he's content to return to his Bilotti's Cucina. There he can dream of his next sojourn in six months.

The desire for a break from work routine is understandable. After all, Bilotti recently celebrated his 25th anniversary in the Green Bay restaurant business.

He and his wife Irene, married almost 26 years ago, have a hand in all the Italian fare served at their restaurant at 991 N. Military Ave. There is one exception. Irene has been steadfast in refusing to make pizza.

"I think she's doing that deliberately," Bilotti says. "She's afraid if she learns I'll take off and go on golf tours."

Bilotti was introduced to pizza by his mother, who rolled homemade bread and topped it with "whatever was in the house." Later, friends opened a pizza place in his hometown of Kenosha, and Bilotti recognized it as the product of the future in the food business.

After his father died, Bi-

profile



Duds Bilotti

lotti worked in a factory after high school until 10 p.m. "I wish I had gone to college. All my life I wanted to study law."

An older brother bestowed his nickname of Duds for reasons now forgotten. "I've had all those years of explaining."

Bilotti's first job in Green Bay was at Italian Village on South Washington Street. On weekends he and the owner, the late John Gagliano, made pizzas in the window. It was a novelty which often attracted a crowd of theater-goers.

In 1957, the men opened the Pizza Garden in De Pere.

A month later Bilotti's two brothers, Dan and Ray, joined him and they started pizza places in Manitowoc, Little Chute and Stevens Point.

They were sold when the brothers decided to open a pizza restaurant in Ashwaubenon. The initially simple design expanded into the plush Forum, which opened in 1965. "We never made a pizza in there," says Bilotti. It is now Peyton's Restaurant at the Midway Motor Lodge.

That was sold in 1973 and Duds built the Howard Johnson Motor Lodge in De Pere. He lost the \$2.5 million investment several years later.

At the time he was facing business troubles, Bilotti and his family were coping with the illness of a daughter. Gina was 12 in 1977 when she died after a four-year battle with leukemia.

For years his mother had emphasized the importance of health with the old adage that "if you haven't got your health, you haven't got anything." She died several years ago at 78.

Says Bilotti, "When my

daughter got sick, I realized my mother was right."

After his attempt in the hotel business failed, Bilotti resumed pizza-making. For three years he was a co-partner with his brother, Ray, at Bilotti's Celebrity House. Ray also owns Bilotti's Feasthouse.

Duds opened Bilotti's Cucina 2½ years ago.

He considers survival his greatest achievement. "It's difficult to lose all your money and be able to keep going and move ahead. It amazes me that I haven't quit or given up."

Bilotti hasn't changed his method of making pizza over the years. He uses fresh ingredients, makes his own sauce and usually rolls the dough daily.

His secret is to make each pizza as if it were for his own enjoyment. "I don't claim to be Van Gogh, but I do take care in making it."

He will make a deep-dish pizza on request, "But I don't feel that's pizza."

He will not eat frozen pizza. "I don't like steak if it's been frozen."

He is not fond of the "machine-made" pizza of franchises. "You're talking about people sitting in Kansas City or New York board-

rooms. It's so impersonal."

He does not check out competitors' products, but says, "There are some very good pizza makers in town. . . . I've never tasted a better pizza than mine, though."

And he cannot estimate the number of pizzas he has made. His best student in the kitchen, he says, was daughter Maria, 20, now serving with the U.S. Navy in Orlando, Fla.

Making pizza after pizza hasn't diminished Bilotti's appetite for it, although he did stop for awhile after daily indulgence in his early years. Now he limits his intake to several pieces once or twice a week with employees.

"I still love pizza," he says.

Italian Pizza

The Bilotti Family refuses to compromise in either the quality of the ingredients or care in preparation of our pizza. Our pizza dough, Italian sausage, and all of our sauces are old world family recipes, which when baked in our brick oven, assure you a perfect pie every time.

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Cheese	6.95	10.60	14.55
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Three Ingredients ...	10.85	14.95	19.95
Extra Portions	1.30	1.45	1.80
Green Peppers, Onions, Cheese, Sausage, Pepperoni, Mushrooms, Hamburger, Green Or Black Olives, Sauerkraut, Anchovies, Hot Jalapeño Peppers, Tomatoes, Zucchini			

Specialty Pizza

	10" Small Thin Crust	13" Medium Thin Crust	16" Extra Large Thin Crust
Garden Special.....	10.85	14.95	19.95
Cheese, Sausage, Pepperoni, Mushrooms, Onions, And Green Pepper			
Veggie Special.....	10.85	14.95	19.95
Cheese, Mushrooms, Onions, Green Peppers, Black Olives And Tomatoes			
California Pizza.....	10.85	14.95	19.95
Olive Oil Sauce, Mozzarella Cheese, Fresh Mushrooms, Tomatoes, And Zucchini			
Pizza Popeye & Olive Oil ..	10.85	14.95	19.95
Olive Oil Sauce, Mozzarella Cheese, And Spinach			
Hawaii Pizza	9.55	13.50	18.15
Cheese, Pineapple And Canadian Bacon			
Zucchini.....	9.55	13.50	18.15
Red Pizza Sauce, 3 Italian Cheeses, And Seasoned Zucchini Slices			
"Angelina" Pasta Pizza	9.55	13.50	18.15
Olive Oil Sauce, Mozzarella Cheese, Special Seasonings And Pasta			
Pizza Bianca.....	6.95	10.60	14.55
Rich Cream Sauce And Mozzarella Cheese			
Pizza Olivette.....	6.95	10.60	14.55
Seasoned Virgin Olive Oil Sauce And Mozzarella Cheese			

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Stuffed Shells	19.95
Pasta Primavera	18.95
Spaghetti w/Meat Sauce And Meatballs	19.95
Manicotti	20.95
Lasagna	19.95
Pasta Olivette	15.95

Ala Carte

Homemade Minestrone Soup	2.95
Spaghetti	4.35
8 Pc. Chicken	10.95
Coleslaw	1.85
Fries	2.35
Tossed Salad	2.50

Desserts

Homemade Cannoli	3.75
Light pastry rolled around Italian cheeses and sprinkled with nuts	
Italian Cheesecake	3.75
Tiramisu	4.85
Spumoni Ice Cream	2.45

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Appetizers

Panetti	5.65
Specially rolled and seasoned garlic breads	
Bruschetta	5.45
Slices of oven toasted bread, basted with virgin olive oil, special seasonings, topped with mozzarella cheese (with tomato add 75¢)	
Mozzarella Sticks	5.65
(ala Brianna) Gourmet style with a unique blend of Italian seasonings	
Italian Breadsticks	3.95
Italian breadsticks deep fried and specially seasoned	
Italian Antipasto Salad	6.95
Lettuce, tomato, olives, zucchini, green peppers, cheese, onions and Italian seasonings	
Manna Pizzaiola	5.45
Homemade pizza sauce on Italian bread topped with mozzarella, romano and parmesan cheese, plus Italian seasonings	
Roman Garlic Bread	3.35
With Cheese	4.35
Caesar's Salad	7.35
Romaine lettuce with Caesar's original dressing and topped with croutons, shredded parmigiana and romano cheeses and spicy pepperoni	

Bomber Sandwiches

Large sandwiches on fresh baked Italian bread

Italian Pepperoni	5.95
Our tangy pepperoni covered with mozzarella cheese and rich tomato sauce	
Italian Meatball	5.95
Zesty Italian meatballs enhanced with our homemade tomato sauce and covered with mozzarella cheese	
Italian Sausage	5.95
Homemade Italian sausage covered with green peppers, tomato sauce and mozzarella cheese	
Italian Beef	5.95
Tender beef marinated Italian style and deliciously topped with mozzarella cheese	

1/2 lb. Hamburger And Fries5.95
 Angus beef and Turano's handroll make this simply the best!
with cheese added .35
with lettuce and tomato .50

LUNCH MENU

Serving 11:00am-1:30pm

Italian Pasta Bowls

Bilotti's Family Tradition Since 1956
 Served With Italian Garlic Bread

Roman Spaghetti & Meatballs	5.95
Covered with our zesty homemade tomato sauce and mildly seasoned meatballs	
Baked Lasagna	7.50
Thick pasta layered with four cheeses, spinach, Italian seasonings and baked in our special sauce	
Rigatoni Romano	7.50
An Italian masterpiece, baked with romano and mozzarella cheeses, mushrooms, spicy Italian pepperoni and homemade tomato sauce	
Stuffed Calzone	6.95
Special dough wrapped around parmesan, romano, mozzarella and ricotta cheeses and topped with "the Bilotti Family's famous sauce"	
Pasta Primavera	7.25
Virgin olive oil sauce over fresh mushrooms, tomato and zucchini-A Garden Delight	
Penne Rigate And Meatballs	5.95
Hollow noodles covered with our famous homemade tomato sauce and meatballs	
Linguini-Alfredo	7.35
Rich, seasoned and delicious	
Pasta Olivette	6.95
Virgin olive oil sauce containing romano and parmesan cheeses and delicately seasoned	
Chicken Parmigiana	7.50
Tender chicken breaded and sautéed, served with side spaghetti and topped with tomato sauce and mozzarella cheese	

Beverages

Coffee	1.00
Tea	1.00
Milk	1.00
Espresso	1.95
Cappuccino	2.95
Pepsi, Diet Pepsi, Mountain Dew, Sprite	
Available by the glass or pitcher	

Fine Wines, Beer & Cocktails

DINNER MENU

Starting At 4:00pm

Italian Dinner Entrees

Bilotti's Family Tradition Since 1956

Italian Dinners Include: Crisp Tossed Salad With Choice Of Dressing - Italian, French, Thousand Island Or Fat Free Buttermilk Ranch, Fresh Italian Bread And Butter.

Roman Spaghetti & Meatballs	7.95
Covered with our zesty homemade tomato sauce and mildly seasoned meatballs	
Veal Parmigiana	9.75
Tender veal breaded and sautéed, served with spaghetti, sauce and mozzarella cheese	
Stuffed Shells (Maruzee)	9.95
Jumbo pasta shells filled with a mixture of four delicious Italian cheeses	
Baked Lasagna	9.95
Thick pasta layered with four cheeses, spinach, Italian seasonings and baked in our special sauce	
Rigatoni Romano	9.95
An Italian masterpiece, baked with romano and mozzarella cheeses, mushrooms, spicy Italian pepperoni and homemade tomato sauce	
Stuffed Calzone	8.95
Special dough wrapped around parmesan, romano, mozzarella and ricotta cheeses and topped with "the Bilotti Family's famous sauce". Add any pizza topping for 75¢ each	
Pasta Primavera	9.75
Virgin olive oil sauce over fresh mushrooms, tomato and zucchini-A Garden Delight	
Linguini-White Clam Sauce	10.95
Rich white cream sauce enhanced with minced clams-Seafood Lover's Dream	
Manicotti (Ala Mario)	10.60
Large pasta noodles stuffed with Italian meats and cheeses	
Penne Rigate And Meatballs	7.95
Hollow noodles covered with our famous homemade tomato sauce and meatballs	
Linguini-Alfredo Rich, seasoned and delicious	9.95
Pasta Olivette	8.95
Virgin olive oil sauce containing romano and parmesan cheese and delicately seasoned	
Chicken Parmigiana	9.95
Tender chicken breaded and sautéed with side spaghetti and topped with tomato sauce and mozzarella cheese	
American Dinners	
Country Style Chicken	8.65
1/2 chicken done to a golden brown and served with coleslaw, fries and bread	
Lake Perch	Market Price
From the deep blue waters, served with coleslaw, fries and bread	
Chicken Fritters	8.95
Breaded white meat deep fried to perfection and served with coleslaw, fries and bread	
Beer Battered Cod	9.95
From the ocean and served with coleslaw, fries and bread	